

**AMENDMENTS TO THE CLAIMS:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Currently Amended) A tubular food casing from which constituents can be transferred to food situated therein, said casing comprising  
an outer tubular barrier casing comprising a seamless single-layer or multilayer polymer casing having a low permeability to water vapor, oxygen and aroma substances so as to effectively prevent food in said casing from drying out during storage; and  
an inner tubular casing which contains and/or carries, wherein the inner tubular casing provides intermediate support and transfer for at least one food additive selected from the group consisting of a transferable colorant, aroma substance, and/or a flavor substance, spice extract, liquid smoke, dry smoke, natural aroma, synthetic aroma, and a flavor enhancer.
2. (Previously Presented) The food casing as claimed in claim 1, wherein the outer layer and the inner layer have approximately the same stuffing caliber.
3. (Cancelled)
4. (Currently Amended) The food casing as claimed in claim 1, wherein the outer casing has an oxygen permeability of 1 to 100  $\text{cm}^3/\text{m}^2\text{-bar}\cdot\text{d}$   $\text{cm}^3/(\text{m}^2\cdot\text{bar}\cdot\text{d})$ , determined as specified in DIN 53380, and a water vapor permeability of 1 to 50  $\text{g}/\text{m}^2\cdot\text{d}$   $\text{g}/(\text{m}^2\cdot\text{d})$ , determined as specified in DIN 53122.
5. (Currently Amended) The food casing as claimed in claim 4, wherein the outer barrier casing is a casing based on at least one of polyamide, polyolefin, polyester, poly(vinylidene chloride) (PVDC), poly(vinyl chloride) (PVC), and/or polystyrene.
6. (Previously Presented) The food casing as claimed in claim 1, wherein the outer barrier

casing is multilayered and comprises at least one layer based on polyamide and at least one layer on layer based on polyolefin.

7. (Previously Presented) The food casing as claimed in claim 1, wherein the inner casing is produced from (i) regenerated cellulose, (ii) a mixture of thermoplastic starch and/or a thermoplastic starch derivative and at least one polymer (iii) paper, (iv) textile fabric and/or (v) nonwoven fabric.

8. (Currently Amended) The food casing as claimed in claim 1, wherein the food additive is (i) a spice or a spice mixture, (ii) a spice extract, (iii) a liquid smoke or dry smoke, (iv) a natural or synthetic aroma and/or a (v) flavor enhancer.

9. (Currently Amended) The food casing as claimed in claim 1, wherein the ~~colorant, aroma substance or flavor substance~~ at least one food additive is combined with a binder.

10. (Previously Presented) The food casing as claimed in claim 9, wherein the binder is a polysaccharide, a modified starch, dextran, pullulan, tragacanth gum, xanthan gum, gum arabic, alginate, methyl cellulose, hydroxyethyl cellulose, hydroxypropyl cellulose, carboxymethyl cellulose, chitin, chitosan, a protein, pectin, carrageenan, guar and/or gelatin.

11. (Currently Amended) The food casing as claimed in claim 9, further comprising a component which decreases water solubility that is added to the ~~colorant, aroma substance or flavor substance~~ at least one food additive and/or the binder.

12. (Currently Amended) A shirred tubular food casing which comprises a first segment and a second segment arranged immediately one after the other, the first segment comprising a shirred tubular barrier casing and the second segment comprising a tubular casing which ~~contains and/or carries at least one transferable colorant, aroma substance and/or flavor substance~~ provides intermediate support and transfer for at least one food additive selected

from the group consisting of a transferable colorant, aroma substance, flavor substance, spice extract, liquid smoke, dry smoke, natural aroma, synthetic aroma, and flavor enhancer.

13. (Previously Presented) The food casing as claimed in claim 12, wherein a portion of said second segments comprises a deshirred or non-shirred portion which is passed through a cavity of the first segment and firmly bonded thereto.

14. (Previously Presented) The food casing as claimed in claim 12, wherein the two segments are bound to one another by a plastic clip or a metal clip.

15. (Currently Amended) A method for producing cooked-meat or scalded-emulsion sausage, ~~in particular stacked slices~~ comprising employing a food casing according to claim 1.

16. (Cancelled)

17. (Currently Amended) A casing according to claim 4, wherein said oxygen permeability is from  $1\text{-}10\text{ cm}^3/\text{m}^2\text{-bar}\cdot\text{d}$  to  $1\text{-}10\text{ cm}^3/(\text{m}^2\cdot\text{bar}\cdot\text{d})$ , and said water vapour ~~vapor~~ permeability is from  $1\text{-}10\text{ gm}^2\cdot\text{dg}/(\text{m}^2\cdot\text{d})$ .

18. (Previously Presented) The food casing as claimed in claim 2, wherein the outer barrier casing is multilayered and comprises at least one layer based on polyamide and at least one layer based on polyolefin.

19. (Previously Presented) The food casing as claimed in claim 2, wherein the inner casing is produced from (i) regenerated cellulose, (ii) a mixture of thermoplastic starch and/or a thermoplastic starch derivative and at least one polymer, (iii) paper, (iv) textile fabric and/or (v) nonwoven fabric.

20. (Cancelled)